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**AMENDMENTS TO THE CLAIMS:**

Claims 1-40 are canceled without prejudice or disclaimer. Claims 41-49 are added. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-40 (Cancelled.)

Claim 41. (New) A process for production of a beer, comprising;

- a) forming a mash comprising between 5% and 100% barley malt (w/w of the grist);
- b) prior to, during or after a) adding a cellulase;
- c) attaining within 15 minutes of a) an initial incubation temperature of at least 70°C;
- d) following c) incubating the mash at a temperature of at least 70°C for a period of time sufficient to achieve an extract recovery of at least 80%;
- e) separating the wort from the spent grains; and,
- f) fermenting the wort with a yeast, and obtaining a beer..

Claim 42. (Original) The process according to claim 41, further comprising adding a protease is added.

Claim 43. (New) The process according to claim 41, further comprising adding an alpha-amylase.

Claim 44. (New) The process according to claim 41, further comprising adding a maltose generating enzyme.

Claim 45. (New) The process of claim 41, wherein the beer is ales, strong ales, bitters, stouts, porters, lagers, export beers, malt liquors, barley wine, happoushu, high-alcohol beer, low-alcohol beer, low-calorie beer or light beer.

Claim 46. (New) The process of claim 41, wherein the concentration of dimethyl sulfide in the wort or the beer is reduced relative to the level in a wort or a beer produced by the standard Congress mashing process.

Claim 47. (New) The process of claim 41, wherein the concentration of trans-2-nonenal of the wort or the beer is reduced, relative to the level in a wort or a beer produced by the standard Congress mashing process.

Claim 48. (New) The process according to claim 44; wherein the maltose generating enzyme is a beta-amylase or a maltogenic alpha-amylase.

Claim 49. (New) A beer produced by the process of claim 41.